



Festive Lunches

Starter

Rich Roasted Tomato and Basil Soup

served with Freshly Baked Bread

Pork and Cranberry Pâté,

Dressed Salad Leaves and Chutney

served with Crusty Ciabatta

**Fresh Melon with Winter Berries
and Fruit Coulis (VG/GF)**

Smoked Salmon and Lemon Crème Fraiche

served with Buttered Brown Bread



Main Course

Succulent Roast Turkey

served with Apple and Cranberry Stuffing,

Pigs in Blankets and Rich Gravy

Slow-Cooked Braised Beef au Povere

served with Creamy Mashed Potato

Pan-seared Salmon Fillet

paired with a Shrimp and Dill Beurre Blanc

Individual Mushroom and

Rosemary Wellington (VG)

served with Vegan Gravy

*All served with a selection of seasonal vegetables,
roasted potatoes & slow-braised red cabbage*

Dessert

Heavenly Orange and Passion Fruit Tart

served with Spiced Cherry Compote

Traditional Christmas Pudding

served with Winter Berries and

an Indulgent Brandy Sauce

Rich White Chocolate Cheesecake

served with Warmed Winter Berries

Optional Fourth Course

Cheese and Biscuits

£7.50 per person

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.